FOR MAID AND MATRON

ON THE WOMAN OF FASHION.

In Picture Hats and Stunning Gowns She Worships the College "Kicker."

HIS REIGN IS SHORT, BUT SUPREME.

Latest Styles in Dress and Millinery as Set Forth by Lillian Russell, Della Fox, and Maxine Elliott.

The hero of the hour in the eyes of the up-to-date girl is undoubtedly the knight of the gridiron; and the golf player, the theatre and supper man—yes, even the idol of the diamond is forgotten and ignominously "turned down" as a back number along with the plain summer man. The fashionable world has fairly gone mad on the subject of the timely and seasonable, and the classification is applied to men quite as frequently as to fruits and vegetables. The autumn masher must of necessity be a gentleman with chrysanthemum wig and its botanical prototype for boutonniers; while in May nothing but a pink carnation satisfactorily completes the toilet of the youth whose fancy turns to love.

It matters not that his face is scarred and that he limps at every step—there are plenty of pretty girls to help him along on his halting journey from the battlefield. And such girls, too! Their faces glowing with the pride of victory, and their heads crowned with the most gorgeous millinery productions that the genius of the modiste can devise. Who would not cheerfully break his collar bone and disfigure his nose to please such visions of loveliness as these? Visions in picture hats and tailor gowns!

Nothing could be prettier than the picture hats that are being worn this season. Lillian Russell wears a most exquisite "creation" of pink feathers and white Gainsborough in the opera in which she is now singing, and, strange to say, the milliner has been able to devise another all white that suits the piquant beauty of Della Fox quite as well. Miss Russell's hat is large with a wide brim, and the fluffiest of pink plumes nestling over the edge and down against her neck. Della Fox, whose small sature does not admit of every wide-spread head-gear, wears a white hat with curved brim, slightly pointed in the front and back, and the only trimming consists of two large white plumes, starting in front of the crown and reaching back to droop over the edge at the back.

While in some cases, the style is exaggerated for stage purposes, for the same reason that color is heightened to produce good effects at a distance, it is a recognized fact that no better criterion of fashion exists than the modern actress in a society play. Maxine Elliott, for instance, was one of the first to wear the Russian blouse. Hers, which is shown at the left of the illustration, is made of dark green velvet, trimmed with grey fur—a color combination easily copied in cloth trimmed with grey moufflon. Miss Elliott's hat is also of green velvet, with grey feathers. A hat to match the gown is the correct thing, if one can afford it. I have seen the green cloth left from a new gown utilized for a hat by laying it in four pleats, turning down, on a wire frame and using a bunch of curly quills for trimming. There are so many of those hats with Tam o' Shanter, and other soft and puckered crowns that the cloth pleats look entirely in keeping with the general run of headgear. It is not so much the details of material which make a hat, but it is the style, the angle at which trimmings are tilted, and the way the owner wears it.

A great deal of jeweled and embroidered velvet is being sold for evening bonnets. A very easily made bonnet consists of a small, Marie Antoinette crown sitting flat on the head, with a very large bow in front, like those worn a couple of years ago.

Another very pretty little bonnet is made of white tulle, aigrettes, ostrich feathers and black velvet. The tulle is made into narrow, double ruching, which is layed between the bands of a Merode fillet of cut steel. One of these bands rests upon the forehead, and the other two are bent up several inches above. At the back are set rosettes of white tulle, at each end of the steel band. On the left side are a couple of white ostrich tips and in the front a clump of white aigrettes towers up over a bow of narrow black velvet ribbon. It seems to be preferable to use narrow ribbon in these bows for evening bonnets, and the loops are twisted over wires so as to be still narrower, and in this way the milliner hopes to silence the protests of the unfortunate who sits behind—for can he not see through the loops? It is almost as good a device as the transparent glass hat

For a short time past the adornment of the neck has been neglected for that of the waist, and hardly a dress was complete without its girdle or sash. But in very despair, it would seem, the neck has adopted a sash scarf. It is an enlargement of the tie, which passes twice around the neck and ties in a four-in-hand knot under the chin. It has simply been made longer, so as to reach the waist, where it is frequently tucked under the skirt band. Some of the ties have lace-edged or fringed ends, and most of those worn commonly are made of four-inch ribbon with a lengthwise stripe.

The scarf tie is sometimes introduced into the most elegant costumes. A blue carriage jacket made of the finest cloth looked exceedingly smart with its grey cloth collar and revers crowned and almost eclipsed by a cerise velvet scarf sewed in bow shape, with loops and ends lined with white satin, trimmed with white lace and edged with silk fringe.

The blouse, in combination with the chemisette or yoke, is an extremely popular style. I have seen these chemisettes made of silk in a contrasting color and laid in fine tucks. A purple one has tucks running up and down. A brown dress has a red silk chemisette laid in horizontal tucks. I liked the red one best.

Simulated yokes are made in black gimp for heavy cloth dresses. A handsome brown cloth with a blouse waist has such a yoke, made pointed, and continued almost to the waist in a frog of heavier braid. The same, pointed yoke effect is repeated on the skirt, with three frogs on the front, below the yoke. The blouse is finished at the waist with a girdle consisting of folds of black silk. The sleeves are plain coat sleeves, with a circular cuff cut at the top and bottom.

Loud shoulder effects are produced in a peculiar way on cloth dresses. In cutting, the shoulder seam is made to extend five or six inches beyond the point of the shoulder. The edge is then bound, and when the sleeve is sewed in, the lining only is fastened at the arm's eye, while the sleeve proper is caught as far out as possible on the edge of the shoulder flap. The space underneath is usually filled in with a puffing of silk, thus forming a pad to extend the shoulder beyond its natural size.

All sorts of old fashioned things are coming in again. Real lace tabs are used for neck scarfs in the manner of those previously described. Skirts dip down in the back to form trains, and the back of the opera cape follows the same line, sloping from there in a curved line to the chin without forming any corners in the front. A blue one, corded around the yoke and in the headings of the ruffles, which came out of a carriage at the theatre door the other night, might have easily belonged to Dolly Madison herself. ANNIE LAURIE WOODS.

THE HERO OF THE GRIDIRON IN THE HANDS OF HIS ADMIRERS.

TRAINED NURSES.

Their Profession is Not One of Unlimited Ease.

According to the superintendent of one of the largest schools for trained nurses in New York, their occupation is not the easiest work in the world. It requires almost an ideal woman to make a good nurse. She must not only have all the qualities that go to make up the good woman, but she must have in addition the special qualities that are necessary for the nurse. She must, in the first place, have perfect self-control and patience. There is much that is disheartening about nursing the sick.

The man or woman who is suffering from disease is a transformed being. Sick folk lose control of themselves, and do and say things for which they cannot be held responsible. Particularly is this so in the case of the very poor—to say nothing of the depraved classes, who are often treated in large hospitals. A nurse must always be cheerful, always sympathetic, capable of mentally putting herself in her patient's place. Under her pleasant exterior she must also have a will of iron that compels the obedience of her charges.

Women who have been teachers make the best nurses, and in fact a large percentage of the nurses have been teachers. A curious fact is that there are few New York girls among the trained nurses serving in New York hospitals. Most of them are from the country or the smaller cities. One reason for this, of course, is that many girls born and brought up in a large city are not up to the physical standard required of a trained nurse.

HER HAIR TURNED GREEN.

Astonishing Experience of a Woman Who Had Her "Crowning Glory" Bleached.

Here is a story told for fact by the proprietor of a Chicago ladies' hairdressing establishment:

"A friend of a woman, now numbered among my customers, induced her to have her hair bleached during her husband's absence.

"After it was done the woman became frightened about her husband seeing her hair on his return, and she insisted upon having it dyed. The same person who bleached it dyed it, with the result that antagonistic chemicals turned it green. The woman was in despair, and came here to see if we could remedy the fearful consequence of her folly, the people who had damaged her hair having advised her to cut it off. She was like a crazy woman and and kept crying:

"'You must do something. My husband will be back in a few days, and I dare not let him see my hair. Oh, what shall I do?'

"Well, to make a long story short, after a number of treatments her hair has been restored. When it was over, she threw her arms around the operator's neck and said:

"'I can never thank you enough. You can never know what this means to me.'"

Helen Keller.

Helen Keller, the wonderfully educated sightless deaf mute, has added to her accomplishments the ability to distinguish colors, and she can select any desired ribbon by touch. There have been other blind persons who could do this, but they are exceedingly rare.

Field Marshal Wolseley.

Lord Wolseley, Field Marshal of the English army, is sixty-five. He attained his present rank at an earlier age than any non royal officer since the accession of George III in 1760, with the single exception of the Duke of Wellington, who became a field marshal at forty-four.

THE CARPET A BACK NUMBER

Astonishing Increase in the Importations of Oriental Rugs of All Grades.

SEARCHING THE EAST FOR PRIZES.

Interview With an Expert Just Returned From His Quest--Some Fabulous Prices--Years of Toil In One Rug.

In 1876, the year of the centennial celebration, two bales of oriental rugs were imported to America. They were the cheapest kind of eastern rugs, known to the trade as collies, but they marked the practical beginning of the business in this country. The very few brough here before that date were mostly on private order for wealthy Americans, who had seen and appreciated the rug on their travels.

Last season some eleven hundred bales of rugs were entered at the port of New York—probably 20,000 rugs altogether—and these were of all grades, from the cheapest to the most expensive. These figures fairly represent the growth in favor of the oriental rug in this county—a growth that has mainly taken place during the past few years. It really begins to look as though rugs would supplant carpets altogether in many of our city houses. They are so convenient they lend such a variety of tone and color to a room; and, blessed boon! they do away with the horrors of house-cleaning almost entirely.

"You don't know what a relief it is," exclaimed one housekeeper as she sat in the midst of her array of rugs a few days ago. "When we moved into our new house with its beautiful hard-wood floors, I vowed that I'd never have a tack driven into them as long as I lived. To be sure, the rugs cost a trifle more than carpets, at the start, but I'm sure they'll last four times as long, and they're so much easier to take care of. Instead of letting your floor covering gather dust for months until it is insufferable, and then having your house torn up for days while it is being cleaned, you can have your rugs thoroughly dusted every day, and they can be sent to the cleaners, one or two at a time, without being missed. I've grown younger every day since I gave gave up having carpets on my floors."

This seems to voice the general sentiment of housekeepers who have tried the experiment. One cause of the increasing popularity of the oriental rug is doubtless the greater variety in texture and patterns which has come with the growth of the trade. This season there are more different kind of rugs than ever before. The great importing houses have vied with one another in securing unique and striking patterns. Their buyers have scoured the Orient from Turkey to the China Sea in search of odd and pleasing things. One large firm in New York has arranged for the exclusive sale of the whole product of a certain village in India famous for its rugs.

Just at present the most popular thing in expensive rugs comes from northern China. It was discovered a couple of seasons ago that in some of the small villages in the interior of China rugs of beautiful colors and striking antique patterns were being made. A number of them were brought to this country, where they have attracted favorable notice and have brought large prices, selling easily at a couple of hundred dollars a piece; while the finest ones bring more than twice that amount.

The weaving of oriental rugs is as truly an art as the making of tapestries or the painting of a picture. Many families in Persia and India have been weavers for generations, and the present members are quite content to copy the designs originated by some distant ancestor of artistic temperament. In others the fine sense of harmony in shade and color persists, and they turn out new patters, as artistic as any of the older ones. In a few cases American and European artists have drawn designs to be executed in the East, but these have usually been for large and expensive rugs ordered by wealthy customers.

For a long time the product of Persia was the finest and most beautiful; but European dealers, in their desire for a cheaper article, flooded the country with orders for an inferior class of goods, and this, with the general degeneracy of the modern Persian, has almost destroyed the artistic skill which made their earlier work famous.

I recently had a talk wth a gentleman who has returned from an extended trip through India, Persia and China, in search of art treasures in this line.

"Oriental rugs are like wine," said he, "in that they improve with age. The most valuable rugs in existence to-day are the antique Persians, many of them 150 or 200 years old. There is nothing that gives a fine rug a settled color and gloss like hundreds of bare feet tramping across it year after year. This has led to attempts at fictitious ageing by beating and artificial wearing and fading, but detected by an expert. Some of the genuine are worth as high as $15,000. It is impossible to wear out antique rugs of fine quality, for they are woven with a warp that is like iron, and every year adds to the value."

"Do any of these expensive rugs come to America?"

"Some of them have, and more will when they are found. I would gladly pay $10,000 for a rug, if I found one worth that sum, for America is coming to demand the very best in this as in other household fittings."

The most popular rugs for the modest purse are at present the Indian and Armenian products. They are all woven by hand, with hand-carded warp, and last almost as well as the very costly ones. Some very attractive designs in rugs of medium size are to be had for $20 or $30. Considering the amount of work lavished on them, this is marvellously cheap; for it takes a Hindu family six or eight weeks to weave an ordinary 8x10 rug. It may be guessed from this that the condition of the rug-weavers is not one of great prosperity, yet it pays as well as most other kinds of work in the over-crowded East. The accompanying illustration, drawn from photographs gives a correct idea of the work and the condition of the laborers.

One peculiar thing in connection with the Armenian rug business is that the recent persecutions have driven many of the weavers to this country, and they are now to be found in all our big cities. Many of them have found employment in the great department stores, where they set up their looms in the windows and ply their trade, at the same time serving as a useful advertisement for their employers. As it takes rather more than a year to turn out a single 6x9 rug, such services would scarcely be profitable to the employer as an advertisement—for a rug which thus cost them $600 for labor and material sells for less than $100.

Although many Armenian rugs are at present made in this country, from imported yarns, and in exactly the same manner as abroad, they are considered inferior to the genuine orientals and do not command the same prices. The difference is said to be in the warp, which cannot be obtained here, of such toughness and closeness of texture as characterizes the native product of the orient.

SOME OLD-FASHIONED DISHES.

Receipes Used by Our Grandmothers Which Are Not to be Scoffed at Now.

The impression seems to prevail sometimes that the so-called old-fashioned dishes are not worthy of much thought or attention, and that the ingredients may be thrown together in the quickest manner possible, regardless of the issue. Nevertheless, the real old-fashioned cookery still has plenty of adherents, and its creations are by no means to be scorned. If they are prepared carefully and served properly they are not to be excelled.

Salted Muckerel, such as is usually served broiled for breakfast, makes a most appetizing dish for any luncheon or Sunday night tea. Instead of broiling the fish after it has been well freshened, boil it slowly in a spider partly filled with water, to which have been added a bay leaf, half a dozen pepper corns, three cloves, a slice of onion, and a suspicion of vinegar. When the fish is cooked, place it upon a heated platter, and pour around it a well-seasoned cream dressing. Or the freshened mackerel may be boiled in equal parts of milk and cream. When the fish is cooked, put it upon the dish it is to be served upon and set it where it will keep hot. Put over the fire in a small saucepan a heaping tablespoonful of butter, and as soon as it is melted stir into it a level spoonful of flour; then gradually stir into this the liquid in which the fish has been cooked. Season with a little cayenne pepper, and when the dressing has thickened strain it over the prepared fish. Sprinkle chopped parsley over the whole and serve at once.

Pork and Parsnips may not sound very inviting, but properly prepared, are one of the most delicious of dishes. Take a thick iron spider and cover the bottom with slices of sweet salt pork cut into pieces about two inches square. Over the pork arrange a layer of sliced parsnips and above place sliced potatoes, put a close-fitting cover upon the vessel, place it over the back of the fire and let its contents simmer slowly until the vegetables are tender. Then remove the vegetables to a heated dish, but let the pork brown lightly before placing it with the vegetables; only a small amount of liquid should be left in the spider; to this add a little butter, and dredge some flour over it, season with pepper, and stir in cream or rich milk enough to make sufficient gravy over the vegetables and meat and it is ready. Another manner of serving parsnips with pork is thus: Clean pork of the size desired, score the rind and place it, meat side down, in a drip saucepan. Cut the parsnips into halves lengthwise and place them with the pork. Add a small amount of water, cover the vessel closely and place it over a slow fire. Cook until the meat and vegetables are tender. Remove the cover so that if there is any liquid left it may evaporate and the vegetables take on a golden color. Turn the pork, putting the rind side to the bottom of the vessel, and let it become well browned; then place it in a hot platter and arrange the parsnips around the meat.

Picked-up codfish prepared in an appetizing manner, is not an inexpensive dish, as many consider it. Indeed, a housekeeper who excelled in making delicious dishes of salt cod, when asked to "give us creamed codfish for luncheon, it's cheap," replied: "Porterhouse steaks are just as cheap." For two cups of picked fish take about three cups of milk and cream. Put the fish in a saucepan and cover it with cold water. Let the water heat slowly to the boiling point, then drain it all off, and add one cup each of cream and milk. Again put the fish over the fire and heat. Roll a piece of butter the size of an egg in flour and mix them together; gradually add to the butter three parts of a cup of cream and stir this into the cream mixture, stirring them thoroughly together. Season the fish with pepper and turn it upon a platter holding squares of buttered toast. Place slices of hard boiled eggs over the top. Condensed milk is an excellent substitute for cream.

To make an old-fashioned oyster fricassee, put the liquor from one pint of oysters in a small granite pan with a heaping tablespoonful of cracker dust and set it over the fire. Place the oysters in another pan with two ounces of butter. Cover the pan and let the oysters cook over a slow heat until their edges are ruffled. Have ready a hot platter with pieces of buttered toast about two inches square, and when the oysters are done take them out with a wire spoon and lay them upon the toast. Turn the broth mixture into the pan where the oysters were cooked, season it with salt and cayenne pepper, and when it again comes to the boiling point stir in half a cup of cream and turn the mixture over the oyster toast.

Baked squash is not often seen upon the up-to-date menu, but it is one of the best ways of cooking this winter vegetable. The squash is cut into pieces of the size desired, and then peeled, and the seeds and soft part removed. It requires from one to one and one-half hours to bake. Eaten hot with butter and seasoning, it is a good substitute for sweet potatoes.

Winter squash can also be baked by cutting it into halves and removing the seeds and soft part, then turning the cut side down in a pan to bake. When it is done scrape the vegetable from the shell and season plentifully with butter, salt, and pepper. Squash is drier when baked, and that is the reason this method of cooking is the best.

Here is a lemon pie recipe that was found in an old manuscript book and marked "good": Press out the juice from a large lemon into two teacups of molasses and grate into it the dried peel from another lemon. Cover a plate with a thin layer of good pie crust and spread over it one-half of the mixture. Lay over another thin sheet of crust and spread it with the remaining mixture. Again cover with a top crust and thoroughly bake. This was said to be an excellent and tempting dessert.

This is the way to make grandmother's orange ginger-bread squares, which were always to be found ready when wanted: To one and three-fourths pounds of molasses put twelve ounces of sugar, four ounces of fresh yellow orange peel, chopped very fine, one ounce each of ginger and all-spice and two and one-fourth pounds of flour. Melt twelve ounces of butter and stir well into the other ingredients. Cover the dish holding the mixture and lay it by for twelve hours; then roll the stuff out thin with as little flour as possible and cut it into strips about three inches wide, and with the back of a knife mark them in the form of checkers. Beat the yolk of an egg light and stir into it three-quarters of a cup of milk. Brush the squares with this liquid and place them in the oven to bake. Brush the cakes a second time with the liquid as soon as they are removed from the oven baked.—New York Sun.

WATCH THE KITCHEN CLOSE.

Gesine Lemcke, Cookery Expert, Portrays the Consequences of Neglect.

SCORES MY LADY IN PLAIN TERMS.

European Housekeeping Methods Superior to Ours--Coal Range an Unnecessary Evil.

It is time for plain speaking about the American kitchen. Too many housewives permit a state of affairs that is a disgrace to us all. Many think themselves excellent housekeepers who do not know the first rudiments of managing a house, and yet wonder why they have such trouble and so many vexations daily in their household.

Let me tell them frankly why they are not successful. The true reason is that they know absolutely nothing about conducting a house.

If every woman, either rich or poor, were thoroughly educated in domestic affairs, and knew how to superintend her own kitchen and the preparation of food, she would then understand the time, labor, and patience required in cooking, and would be less fault-finding and more appreciative of efforts made by those employed in the house.

BENEATH THEIR DIGNITY.

There are many women who think it beneath their dignity to enter the kitchen, and look with contempt upon the art of cooking. But they forget that by neglecting this most important duty they injure their own health as well as that of their own family.

Our kitchens, instead of being such dark, dreary dungeons as we often find them, would then be light, airy and well ventilated. In place of the elephantine range or coal-heater, with ovens that will neither bake nor roast unless the wind blows to suit its capricious temper, we should have a range or gas stove ready at all times. Then there would be fewer clashes between mistress and cook.

USED DISHPAN FOR BATHTUB.

I am ashamed to notice the cooking utensils in some kitchens. A few rusty old tins, an iron pot, a frying pan, and a dishpan constitute the cooking implements in the ordinary kitchen.

The dishpan, in particular, if it could speak, would tell us some revolting tales. I know of instances where it was used not only for washing dishes and mixing bread, but also as a preserving kettle, for cooking clam chowder, and occasionally as a bathtub for the baby!

There is no country in which the women pay so little attention to their kitchen affairs as here in America. All the money is spent on the drawing-room, where strangers can admire and envy the effect.

BADLY LOCATED.

It would seem, too, that the very last thing an architect thinks of when planning a house is the kitchen. Then he puts it in some obscure corner for which he can find no other use. This is most evident in the planning of our apartment houses.

Everything is for show with some; whatever they do in the culinary line it must be in the way of pink teas, chrysanthemum luncheons, or daisy suppers. On such humbug a great deal of valuable time and money is wasted, which, if applied in the right way, would be a source of comfort and happiness and not the pleasures of the moment.

GREAT WASTE OF FOOD.

In many households there is more food wasted or thrown away than is eaten. Remains of meat, vegetables, stale bread and cake, ought to be utilized and made into appetizing and palatable dishes. It grieves one to see such food thrown into the garbage pail, while we have so many needy poor in the cities suffering daily for lack of the necessary food to sustain life.

Garbage is a great source for generating germs of disease. It should either be burned up or kept in covered receptacles, which should be thoroughly cleaned at least twice a week with soda and hot water. The cellar should be ventilated every day and whitewashed twice a year.

COOKS AT A DISADVANTAGE.

The kitchen is the laboratory where the food for the family is prepared, and the cook is the chemist, in whose hands the health and happiness of the whole family lie—yes, even life and death are dependent upon her. Why is it, then, that our women pay so little attention to these important things?

In many kitchens the cook has to work part of the day by gaslight, there being neither ventilation nor sunshine, and no outlet for the poisonous gases. Organic vapors of various kinds necessarily develop in every occupied dwelling from the daily culinary operations. This effluvia is harmless at first, but is subject to rapid decomposition, and then becomes extremely dangerous.

EUROPEAN HOUSEKEEPING.

Good ventilization is absolutely necessary in all kitchens. I noticed during my last visit that European countries surpass us in their kitchens.

The European woman prides herself upon her kitchen, which is generally so situated that the odor of cooking does not penetrate through the whole house. It is kept scrupulously clean and well stocked with every article needed in this important work, and the reckless waste so common in the American kitchen is unknown.

American women do not spend enough thought on the kitchen.

GESINE LEMCKE.